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## Life Magazine May Run Photos of Scalloping

Scalloping in Duxbury is a new industry that is galloping apace, with no sign of let-up, and it appears that the Duxbury Bay Scallop will have its place in cookbooks of the future, just as Duxbury Clams vied with their Ipswich brethren in recipes now mostly found in yellowed cookbooks.

The Associated Press has already sent down a reporter to cover the so-called "\$1,000-a-day scallop bonanza," and last Saturday the Clipper took a photographer from Life Magazine on a tour of the waterfront while Captain Norman White of the Duxbury Yacht Club and Philip Conathan, who along with Captain White and others played a prominent part in a recent Sunday's rescue operations (rescuing some scallopers who were trying to rescue scallops), summarized the activities of the men with the rakes.

Next Sunday around noon the Life photographer will return, weather permitting, to photograph the scallop fleet in action. Scalloping has centered more spotlight on Duxbury since a century ago when it was the No. 1 shipbuilding center of the U. S.

It takes more than a bushel of scallops to make a gallon of shucked scallops. Most of the shellfish are shipped to New Bedford where the bay scallopers, like those in Dartmouth and Fairhaven, are mourning the fact that they've had less than a week's work fishing since the season opened Oct. 1. Depleted bay scallop beds produced only 500 bushels worth about \$5,000, in Fairhaven, while Duxbury scallopers have already earned more than \$40,000, with much more in prospect before the season ends on April 1.

Normal year bay scallop production in Fairhaven runs upward of \$30,000, and more than 5,000 bushels in Dartmouth. "It's the worst season I've ever seen," one New Bedford dealer said. Meanwhile Francis Sargent, director of the division of marine fisheries, State Department of Natural Resources, says the abundance of scallop beds which line Duxbury harbor is a new phenomenon. "It's already the biggest catch of bay scallops ever known north of Cape Cod," he said recently. Since then thousands have been hauled in.

In New Bedford, about 30 idle bay scallopers are paid \$1.25 a gallon to shuck Duxbury's scallops in kitchens, cellars and at the Washington Square Fish Market at Clark's Cove. They shuck from 200 to 300 bushels a day, which is about the Duxbury overflow.

According to the New Bedford Standard-Times, "Last year's harvest of 2,000,000 pounds set a marketing record for the bay scallop variety. The negligible crop this year was attributed to several factors. The lack of planting seed scallops in the last few years, infiltration of starfish, which destroy the seeds, and hurricanes, which destroyed and sanded thousands of bushels of both adult and seed scallops in the Buzzards Bay area."

Duxbury's good fortune, according to Francis Sargent, is caused by the warming of ocean water, which has brought scallops above the Cape. He thinks other South Shore towns, and possibly those north of Boston, too may hit the scallop jackpot in the

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future.

Says Maurice Chandler of Washington St., who was 81 the day after Thanksgiving: "I never saw such a run of scallops in my days."

A commercial scallop license, available only to Duxbury residents, costs \$2.50 and entitles the holder to rake four bushels a day. Price of a bushel in shell averages around \$4 here, while in the Greater New Bedford area the price average is from \$7 to \$8 because of the scarcity.

Bay or Cape scallops are smaller and considered more choice than the ocean scallops caught by draggers at sea (dragging is illegal in Duxbury). New Bedford is the major sea scallop port in the domestic industry, but at the moment Duxbury is the scallop capital of New England. (Niantic Bay in Connecticut, long famous for its scallops ships mostly to local and New York markets.)

A scallop is a bivalve that swims by opening and closing its shells in a form of jet propulsion. The big adductor muscle that works the shell is the only part of the scallop ordinarily eaten, but Cape old-timers say nothing beats a stew made of the whole scallop.